

VEGAN MENU

APERITIVOS

EDAMAME sea salt and lime	7
PLANTAIN CHIPS aji amarillo	7
SHISHITO grilled spicy pepper, sea salt, lime	9

SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
CORN SEVICHE white cusco corn, dried white and mixed cancha, lime, red onion	11

ROBATA

EGGPLANT sweet soy	11
ASPARAGUS sesame, sweet soy	14

LARGE PLATES

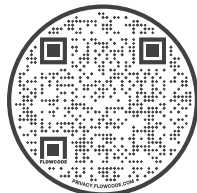
MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy	19
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice	36

NIGIRI & MAKI

KAPPA MAKI cucumber, truffle tofu crema, mustard cress	7
OSHINKO MAKI pickled radish, shiso, sesame seeds	8
AVOCADO MAKI sesame seeds and coriander cress	8
VEGETABLE SASA avocado, asparagus, shishito pepper, coriander, red onion, quinoa, soy paper	16
SELECTION OF VEGGIE NIGIRI AND MAKI	15

SIDES

JAPANESE STEAMED RICE	6	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	HERITAGE TOMATO SALAD	8



According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.
Corporate Chef John Um Regional Executive Chef Lee Bull